

Charley Wintheiser

charley_wintheiser@gmail.com | 200-583-2007 | Farrellside, Nicaragua | https://linkedin.com/in/Charley_Wintheiser96

CORE SKILLS

Cuisine Styles

Pastry • Italian • Plant-based • Asian Fusion

Kitchen Skills

Baking • Plating • Menu Design • Cost Control

Operations

Event Planning • Catering • Inventory Management • Supplier Negotiation

Soft Skills

Time Management • Team Leadership • Training • Quality Control

PROFESSIONAL SUMMARY

Experienced Chef with 12+ years focusing on Private Events. Known for quality engineering.

EXPERIENCE

Private Chef — Rath, Ebert and Koss (2021-07-10 - 2021-07-17)

- Managed kitchen of 26 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 225 guests with 95%+ client satisfaction.
- Maintained food cost under 32% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 6% through optimized dish pricing.

Executive Chef — Lind - Wintheiser (2020-11-30 - 2024-09-10)

- Maintained food cost under 21% with vendor negotiations and waste controls.
- Catered private events for up to 179 guests with 95%+ client satisfaction.
- Managed kitchen of 14 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 18% through optimized dish pricing.

Private Chef — Terry - Keebler (2019-10-26 - Present)

- Maintained food cost under 24% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 13% through optimized dish pricing.
- Catered private events for up to 174 guests with 95%+ client satisfaction.
- Managed kitchen of 13 staff, implementing cross-training and reducing labor overtime.

Line Cook — Jones LLC (2021-04-16 - 2021-05-08)

- Managed kitchen of 6 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 95 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 9% through optimized dish pricing.
- Maintained food cost under 34% with vendor negotiations and waste controls.

PROJECTS

alienus stips - Programmable responsive challenge <https://squeaky-sustenance.info>

EDUCATION

Diploma in Culinary Arts, O'Keefe, Bayer and Lang Institute (2024)

CERTIFICATIONS

- Certified Sommelier (optional)
- HACCP Level 3